

INGREDIENTS

- 1 head iceberg lettuce chopped
- 1 head cauliflower chopped
- 1 pound bacon cooked and crumbled
- $\frac{2}{3}$ cups shredded parmesan cheese

Dressing

- 1 cup mayo
- 1 tablespoon bacon grease
- $\frac{1}{4}$ cup sugar
- 2 tablespoons apple cider vinegar

INSTRUCTIONS

1. Combine one head lettuce, one head cauliflower, bacon, and Parmesan cheese in a large bowl.
2. To prepare the dressing, mix mayonnaise, bacon grease, sugar, and vinegar in a separate dish.
3. Add dressing to the salad bowl before serving, mixing everything well to combine.



Photo & Food Styling by Jasmine Brett Stringer

TEQUILABERRY SALAD



8 servings



10 minutes

Bring out the Hellmann's and bring out the BEST!

All joking aside you have to make this legendary salad with Helmann's Mayonaise.

This salad and the restaurant that shared Tequilaberry are legendary in some Minnesota circles. If you like broccoli bacon salad, you'll LOVE Tequilaberry salad.

You can make the salad dressing in advance to allow the ingredients "meld and marry," but don't dress the salad until you're ready to serve it.

*Carpe Diem!
xo. Jasmine*